



Welcome to the December 2021  
Wine Taste Talk To Your Door pack!

## The Short Story- An easy reference to the tasting notes

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*As a guide to choosing which wine to drink when, the wines in this booklet are listed from lighter to more intense, and white to red.*



## Wine Taste Talk...To Your Door

### Tasting Note

#### Wine

2020 Miss Zilm Keeda Riesling

The winemaker is Keeda Zilm, the label is a fairly new, 2019, side project, however her understanding of Clare Valley Riesling runs deep. Following 15 years with O'Leary Walker in Clare she is now working with John Vickery, a Riesling guru. Keeda works alongside other wineries from the Usual Suspects Wine Collective in SA.

#### Region

Watervale, which is a sub region of the Clare Valley SA

Her philosophy is "let the Clare Valley and sub regions do what they do best whilst embracing minimal intervention viticulture and acknowledging and implementing organic wine practices."

#### Viticulture and winemaking

The fruit used for this wine is organically grown on the WSS block on the northern side of the Watervale sub region, giving the classic Watervale lemon and lime flavours.

The 11% alcohol would suggest that the fruit for this wine was picked when perfectly ripe, yet still with vibrant acidity. The picking date is very important to Keeda, and harvest was done by machine in the cool of the night to protect the delicate Riesling aromatics

Keeda's wine making philosophy is low intervention.

After harvesting the fruit is destemmed and gently pressed, then straight to ferment and cold stabilized to ensure absolute clarity. Sulphur in the smallest amounts for preservation in bottle is added just prior to filtration and bottling.

Keeda describes her winemaking process as "methodical and elegant in its simplicity." The results speak for themselves.

## The Numbers

11% alcohol, RS (residual sugar) 1.0 g/L, pH3.14 (quite low), TA (total acidity) 7.10 g/L (for the chemistry buffs)

## So, What's it Like?

The colour is light yellow with green tinges.

The nose has hints of development (ageing) which adds complexity, along with musk and floral notes.

Vibrant lemon and lime on the palate. Great astringency in balance with good length and a great mouthfeel.

## Best Drinking

Now to 2027

## Food Match

Its summer, so why go past fresh oysters with a squeeze of lemon or lime and some freshly ground black pepper. However, the (CFO Chief Fire Pit officer) has a special treat with his recipe for Panko Hoi Sin chicken in lettuce cups, which is very tasty and highlights how well Riesling works with Asian flavours. The recipe is below.

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## Panko Hoi Sin Chicken in Lettuce Cups

I came across this recipe when looking for a *baobun* filling and loved it. In this version I have adapted it as a filling for *San choy bow* with a modern twist. We recently made it as a canape for forty, and it worked wonderfully.



### Ingredients

#### Chicken

1kg Chicken Thigh fillets, sliced into bite sized pieces

2 tbsp Hoi Sin sauce

2 tsp light soy sauce

2 tsp Sriracha sauce (more or less depending on your likeness for chili!)

1 cup Panko breadcrumbs

#### Pickled cucumber

6 slices of 'sandwich stacker' style pickled gherkins

2 tbsp rice wine vinegar

#### Asian Slaw

1 cup finely julienned or shredded carrot

2 cups finely shredded wom bok cabbage

½ cup finely chopped spring onion

½ cup prepared whole egg mayo

1 tbsp Sriracha sauce

½ tsp five Spice

## Lettuce Cups

1 pkt (2) Gem or small Cos lettuce, or 1 Iceberg lettuce

### Method

Marinate the sliced chicken thigh fillet for 2 hours or more in the fridge. Don't crumb them yet!

Now, prepare the cold ingredients.

Make the slaw by combining and tossing the vegetables, then mix the sauces together to make the dressing. Dress the slaw and refrigerate.

Slice the pickled sandwich stackers lengthwise, place in a bowl and add with the rice wine vinegar for extra flavour. Refrigerate.

Pull apart the lettuce to make small cups that can be devoured with a bite or two.

Heat the oven to 200°C. Prepare a baking tray or two with baking paper. Coat the marinated chicken with the Panko crumbs by mixing crumbs with the chicken in a bowl – it's not meant to look like a crumbed schnitzel, just roughly coated with crumbs.

Bake for 10 minutes or until cooked through.

Fill the cups with slaw, pickles and a piece or two of chicken on top. Garnish with a small sprig of something green, coriander or snow pea sprouts work well.

All preparation prior to coating and cooking the chicken can be done in advance.

This recipe is highly adaptable, I could see thinly sliced chicken breast fillet prepared the same way and used as a burger filling for example. Or the crumbed chicken pieces served simply as a nibble - funnily enough we had leftovers at the party and thought that we'd send them out later in the night, but they just magically disappeared...

Enjoy!

David Jacobs

Aka the Chief Firepit Officer





## Wine Taste Talk...To Your Door

### Tasting Note

#### Wine

2021 Logan Clementine De La Mer

A skin-fermented blend of Semillon, Sauvignon Blanc, Riesling, and Gewürztraminer. This is the first skin fermented white I have included in the packs, and it delighted me with how unusual yet refreshing it was, so I thought I would show you this example.

Logan wines are based in Mudgee, however, some of their fruit, including for this blend comes from Orange which has a much cooler climate and really suits these aromatic varieties. I trust you will enjoy it, keep an open mind.

#### Region

Orange NSW

#### Viticulture and winemaking

As mentioned, the fruit is from Orange but no real detail available which vineyards they are from. This is the third vintage of this wine and each year it is a different blend. Often for this style of wine, sometimes referred to as a field blend, a winemaker will select fruit from available parcels and get creative

What interesting varieties there are, each bringing a little to the mix and all in what we call the aromatic spectrum where oak is not usually used allowing the delicate floral and fruit flavours to shine through.

This wine is labelled as a “natural wine” which is very vague and open to many interpretations. Many winemakers prefer to use the terms low intervention or LO-fi, nothing added, and nothing taken away. Things like natural yeast rather than inoculated little or no preservative such as sulphur and not filtering or fining (the process of removing any solids using a protein)

These wines are often harder to make because there is more risk of spoilage if not carefully managed. I am not a fan of these wines where I can see obvious faults, however through trial and error wine makers are getting it right more often.

## The Numbers

11% Alcohol

## So, What's it Like?

Appearance - I can't just talk about colour as the elephant in the room is the cloudiness. This is because when fermenting on skins, small fragments of skin are left in the wine after pressing and it is not filtered or fined before bottling. Think cloudy apple juice texture with benefits. The colour is light cloudy yellow with hints of straw.

Aromas of summer fruit flowers spice and quince with a whiff of the sea as the name would suggest. It takes you beachside with one sniff.

The palate follows through, the saline notes often found with Spanish dry whites are obvious, but I find, delightful. The sherbety lemon and poached quince on the palate add to the complexity. Lots of texture and interest here.

To quote an old mentor "unusual, different, noice"

## Best Drinking

Now when young and fresh but up to 2023

## Food Match

Ok I am open to your suggestions here and would love your feedback on what you tried with the wine and what did or didn't work. Grilled or BBQ white fish with lemon butter would be magic.

I also think it would be the perfect summer afternoon tipple with a platter of tasty but not too salty foods, say a goat's curd or ripe Camembert with dried and toffeed apples or pickled figs. Go to town and let me know how you go. [virginia@winetastetalk.com.au](mailto:virginia@winetastetalk.com.au) or join the Wine Taste Talk Facebook group and leave your comments there.

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## Wine Taste Talk...To Your Door

### Tasting Note

#### Wine

2019 Hancock & Hancock Home Vineyard Vermentino

Vermentino is found predominantly in Italy in the region of Liguria and the islands of Corsica and Sardinia. It grows well in cool to warm climates. In cooler climates it produces lighter fresher styles whereas in warmer climates it may be more medium bodied and have a little more texture or mouthfeel. It is perfect for summer drinking.

#### Region

McLaren Vale SA

The vineyard is quite close to the township of McLaren Vale planted on a south easterly facing slope.

#### Viticulture and winemaking

The 2019 season of a dry winter cool spring and a hot dry summer resulted in yields being down by 20% -30% across the region. Whilst not great from a cash flow point of view it means the berries and resulting wines are more intense in flavour, which is a bonus for the consumer. Low rainfall also meant little if any, disease pressure in the vineyard.

To keep the freshness and aromatics of this variety the fruit was fermented at low temperatures in stainless steel tanks. Some grape solids i.e., skins were included in the ferment, contributing to the wines textural feel on the palate. This wine was filtered and fined and kept cool prior to bottling which helps retain freshness.

#### The Numbers

11.5% Alcohol pH 3.39 RS (residual sugar) 0.6g/l



### So, What's it Like?

Colour is a very pale light lemon. On the nose I found it to have floral-honeysuckle citrus stone fruit-nectarine and nutty notes.

The palate is initially light with zingy lemony acidity and finishes with a nutty textural finish, most likely from the phenolics extracted by including some solids in the ferment. This is a lip-smacking dry wine. I noted a hint of brown lime cordial on the finish as well.

### Best Drinking

Now to 2024

### Food Match

This works well with Asian foods such as dumplings, deep fried seafood with aioli or a light tomato pasta dish such as spaghetti Marinara.

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## Wine Taste Talk...To Your Door

### Tasting Note

#### Wine

2018 Sidewood Abel Pinot Noir

#### Region

Adelaide Hills South Australia. A region renowned for Pinot Noir Chardonnay and Sparkling with other emerging varieties such as the Austrian variety Gruner Veltliner and Italian Nebbiolo to name a few. A great region filled with food wine and history so close to Adelaide, yet with a much cooler climate.

#### Viticulture and winemaking

For those who like a bit of a story with their wine this one will impress on that alone.

Allegedly the so-called Abel clone was introduced from Burgundy via a gumboot into New Zealand in 1975. The "Gumboot Smuggler" was discovered by an attentive NZ customs officer by the name of Malcolm Abel, who proceeded to plant the cutting into his own vineyard, (selfless quarantine trial, I am sure!)

This wine comes from the first plantings of the clone in SA and the fruit was handpicked. Only 250 cases of this wine were released, so the ferment was in small batches using wild yeast (from the skins of the fruit and the winery environs) and 30% whole bunch. It was matured in older oak (less intensity) for 10 months.

#### The Numbers

13% Alcohol

#### So, What's it Like?

The colour was pale cherry to garnet in the centre. On the nose I found cranberry redcurrant and spice, others have noted cherry as well.

The palate is smooth silky and very well balanced. Flavours of red berries and vibrant spice. The acid was good giving a cleansing finish that works perfectly with richer foods and very pleasant on its own. It is rather moorish.

As the wine opened up it developed meaty nuances, so you may like to decant and let it breathe for half an hour. I loved the combination of spice fruit as well as savoury notes, very complex yet elegant.

### Best Drinking

Now to 2030

### Food Match

A duck breast with redcurrant or cranberry sauce, you may be able to find these in December/January. It would also work well with a duck or pork terrine or charcuterie.

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\$40



## Wine Taste Talk...To Your Door

### Tasting Note

#### Wine

2019 Cooper Burns GSM (Grenache Shiraz Mourvedre)

I hadn't heard of this winery before and after doing my research and tasting this wine I was hooked. I am looking forward to trying their other wines.

Their philosophy, taken from their website is reflected in the wine.

“Cooper Burns is a winemaking partnership of Mark Cooper & Russell Burns, dedicated to producing tiny amounts of handcrafted, small batch, artisan wines from the Barossa Valley. We aim to make wines with soul, individuality and personality that express the qualities of the vineyard, vintage and passion that went in to making the wines.”

#### Region

Barossa Valley South Australia

#### Viticulture and winemaking

GSM is often referred to as a Rhone blend as this region in SE France is where the varieties are from. This wine is Grenache dominant (70%), Shiraz (15%) and Mataro, also known as Mourvèdre (15%).

The fruit was from north and north western Barossa subregions of Marananga, Lyndoch, Ebenezer and Koonunga. They were handpicked at peak ripeness.

Each variety is handled individually with wild yeast open ferments and hand pumpovers to keep the skins in contact with the must (juice). Traditional basket presses are used to separate the skins and wine. The Grenache portion uses 15% whole bunches.

Each portion is then matured in older oak hogsheads for 18 months. The blending process decides on the final makeup of the wine. It is not filtered or fined before bottling, this helps to retain as much flavour and colour as possible.

## The Numbers

14.5% Alcohol

## So, What's it Like?

The colour is a medium crimson. The nose had complex savoury meaty notes, with cherry and spices and a hint of toasted coconut for me. Underlying all of this was subtle smoke from time in oak barrels.

The palate which is medium bodied had spice toasty oak red berries, the balance of savoury and fruit with dusty tannins was a real winner.

A great red for the summer months.

## Best Drinking

Now to 2025

## Food Match

Good well flavoured BBQ sausages, perhaps beef and pepper with a spicy tomato chutney

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\$30



## Wine Taste Talk...To Your Door

### Tasting Note

#### Wine

2019 The Stoke Wines Syrah.

Syrah is the French word for Shiraz, in Australia it usually tends to be a medium not heavy bodied style of Shiraz, with just a hint of oak.

#### Region

Kangaroo Island South Australia. South of Adelaide, you get the ferry from Cape Jervis to this natural wonderland. Half of the Island is National Park, and the other half is agriculture, viticulture, seafood and tourism.

The devastating bushfires a few years back damaged many vineyards, and they are being replanted, some with new varieties rather than the traditional, that have proven to thrive in the Mediterranean climate of KI.

#### Viticulture and winemaking

The fruit for this Syrah is from the False Cape Vineyard in the far eastern part of the island.

50% whole bunch and 50% crushed bunches were wild fermented without any additions. The wine was not filtered or fined prior to bottling. Low intervention winemaking with a great result in my humble opinion.

#### The Numbers

13.3 % alcohol only 147 Cases produced

#### So, What's it Like?

The colour was a burnt crimson, perhaps hinting at the earthy notes on the palate.

The nose is meaty meets bay leaf savoury and herbaceous but in no way from being underripe, probably more from the whole bunches that extract flavours from the stems. Beautiful vibrant fruit that jumps out of the glass, this wine is so alive.

The palate gives plum and spice, smooth with even earthy tannins. Delish.

Best Drinking

Now to 2028

Food Match

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\$35